

# *Executive Chef's Broccoli Rabe and Chicken Primavera*



## Ingredients:

Chicken Breast, Sliced Thinly  
Broccoli Rabe  
Minced Garlic  
Onion Julienne  
Sliced Mushrooms  
Red, Yellow, and Green Peppers Julienne  
Freshly Sliced Banana Peppers  
Grape Tomatoes  
Bread Crumbs  
Basil Chiffonade  
Chicken Stock  
White Wine  
Salt and pepper as Needed  
Pine Nuts



Sauté chicken with olive oil until cooked and deglaze pan with white wine. Reserve the liquid and chicken in a separate bowl. Sauté the garlic and onion, being careful not to brown the garlic. Add peppers, mushrooms, and banana peppers, then sauté.

Steam the Broccoli Rabe until it turns a bright green color. Add chicken and tomatoes to the saute pan. Sauté and add the Broccoli Rabe. Toss. Add the reserved liquid and chicken stock to keep moist. Season with salt and pepper and add pine nuts.